

Hibiskus Red Ale

- Gravity **13.6 BLG**
- ABV ---
- IBU **68**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (72.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (9.1%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.4 kg (9.1%) | 75 % | 45 |
| Grain | Strzegom Pszeniczny | 0.4 kg (9.1%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 50 min | 9.5 % |
| Boil | Pekko | 20 g | 30 min | 13.6 % |
| Boil | Pekko | 4 g | 20 min | 13.6 % |
| Boil | Eureka! | 4 g | 20 min | 18 % |
| Boil | Eureka! | 15 g | 10 min | 18 % |
| Boil | Eureka! | 15 g | 5 min | 18 % |
| Whirlpool | Eureka! | 26 g | 0 min | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|-----|
| Safale S-04 | Ale | Slant | 120 ml | --- |
|-------------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 8 g | Mash | 60 min |
| Spice | Hibiskus | 100 g | Boil | 20 min |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |